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## EVENT AND MEETING PACKAGES

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Prices displayed are for Members and non-Members and include 10 percent consumption tax.  
For specific dietary or food allergy needs, please talk to your event coordinator.

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### ASSORTED PLATE LUNCH

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Minimum number of participants: 10 | All-you-can drink beverage packages available  
Room, seating, beverage, basic audio-visual and service charges apply.

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#### CLASSIC CLUB COMBINATIONS

5,300 | 6,400

##### SALMON EN CROUTE

Appetizer Plate

Maple- and Black Pepper-Glazed Duck Breast and Cinnamon Spiced Sweet  
Potato Pinchos

Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing

Fresh Italian Buffalo Mozzarella

San Michele Prosciutto di Parma

Irish Whelk "Burgundy" and Mushroom Butter

Low Country Crab Soup

Chef-Carved King Salmon en Croute

Seasonal Vegetables with Citrus Beurre Blanc Sauce

Savory Spiced Pumpkin Tarts

Decadent S'mores

Coffee and Organic Tea Selection

##### ROAST BEEF

Appetizer Plate

Farro Wheat Salad with Roasted Pumpkin, Feta and Italian Grape Must Dressing

Fresh Italian Buffalo Mozzarella

San Michele Prosciutto di Parma

Spinach Frittatas with Sun-Dried Tomato

Smoked Salmon Crostini

Chef-Carved Roast Beef Strip Loin and au Jus

Potato Mouseline and Seasonal Vegetables

Savory Spiced Pumpkin Tarts

Marble Cheesecake Brownies

Coffee and Organic Tea Selection



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### COURSE LUNCH

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Room rental, beverages, basic audio-visual and service charges apply.

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#### PREMIUM

6,700 | 8,100

Fresh Baked Rolls with Whipped Butter

Low Country Crab Soup

Pan-Roasted Sanriku Scallops  
Arugula Salad with Smoked Red Pepper Sauce

5oz (140g) Australian Beef Tenderloin  
Potato Mousseline, Seasonal Vegetables and Red Wine Sauce

Savory Spiced Pumpkin Pie with Caramelized Pecans

Coffee and Organic Tea Selection

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#### CLASSIC CREATIONS

4,900 | 5,900

##### LOCAL & LITE

Fresh Baked Rolls with Whipped Butter

Arugula Salad  
Goat Cheese, Caramelized Beetroot, Persimmon, Walnuts and Spiced  
Quince Dressing

Chargrilled Tokushima Awaodori Chicken  
Parmesan Orzotto, Roasted Local Mushrooms and Jus Roti

California Almond Milk Panna Cotta with Seasonal Fruit Sauce

Coffee and Organic Tea Selection



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## COURSE LUNCH

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### CLASSIC CREATIONS

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4,900 | 5,900

#### SOUTHERN BARBECUE

Fresh Baked Rolls with Whipped Butter

Classic Caesar Salad

Low Country Crab Soup

American Smoked Beef Brisket

Brown Butter Sweet Potato Purée and Garlic Spinach Supreme American

Brownies with Fudgy Caramel Cream

Coffee and Organic Tea Selection

### BETWEEN BREAD

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3,600 | 4,400

Chef's Soup of the Day

Club Cheeseburger and Sesame Seed Bun with Traditional Garnish and Dill Pickles

or

Classic Clubhouse Sandwich with Avocado, Ham and Smoked Turkey

California Almond Milk Panna Cotta with Seasonal Fruit Sauce

Coffee and Organic Tea Selection

